



DINNER MENU

served from 5:30pm

MEZZA - TO START

All mezza served with pita bread (not gf) - gf pita add \$2.5

MARINATED OLIVES \$8.5 GF VG

Marinated olives & pickled turnip

HALOUMI STEAK \$15.5 GF NF

Grilled haloumi steak served with olives

FALAFELS \$12.5 VG GF

4 falafels served with tahini & pickled veggie

SAMBOUSIK \$13 NF

4 Pastry stuffed with ricotta & haloumi w/ side of hummus

PUMPKIN KIBBI \$13 NF

4 Pumpkin & cracked wheat shells filled with feta & side of hummus

BRUCHETTA \$13 VG GF

Grilled bread topped with a tomato basil salsa & grilled haloumi

ARNABEET \$15 VG GF

Deep fried cauliflower served with tahini

FOUL \$12.5 VG GF

Fava beans infused with garlic, tomato, lemon, onion & olive oil

BATENJEN \$16.5 VGO GF

Grilled eggplant with walnuts, pomegranate seeds, sumac, lemon, tahini & mint garlic yogurt

MALFOUF & WARAK AREESH \$14.5 VG GF NF

Cabbage rolls filled w/ rice, chickpeas & onion & vine leaves filled w/ rice, tomato & basil served w/ coconut yogurt, garlic & lemon

MIXED GREENS \$16.5 VG GF NF

Green beans & okra cooked with tomato, onion & mixed herbs

MAANEK \$15.5 GF NF DF

6 Lamb sausages served with chili & tahini

LAMB KIBBI \$15

4 Meat & cracked wheat shells filled with minced lamb & nuts with side of yogurt

LEBANESE MEATBALLS \$17 GF DF NF

Braised lamb meatballs minced w/ onion, parsley & herbs served with yogurt

CHICKEN WINGS \$16.5 GF DF NF

Lightly fried chicken wings marinated in garlic, coriander & lemon

MIXED MEZZA BOARD \$35 VGO GFO NF

Falafel, pumpkin kibee, samboosik, cabbage rolls, chicken wings & Lebanese sausages, hummus, baba ghanouj, tabouli & pickled veggies

ALTABAK ALSESI - MAINS

MAMAS FALAFEL BOWL \$19 VG GFO

Falafel, tabouli, hummus, pickled veggies, tomato, cucumber, olives served with zaatar bread
gf pita add \$2.5

NABATI SKEWERS \$23.5 VGO GFO

Grilled veggie & haloumi skewers served with fattoush salad, rice & side of basil hummus & pomegranate molasses

PESTO GNOCCHI \$24 VGO GF

Marinated mushrooms, caramelized onions, snow peas, pumpkin topped with goats cheese & coriander in a pesto based sauce

BURGER \$22.5 VGO GFO

Lamb burger w/ tomato, capsicum, lettuce, gherkins, grilled haloumi & mint yogurt sauce served w/ hand cut chips

KRHIEN \$27 GF DF

Braised lamb shank served with pumpkin & potato puree, sauteed baby carrots & brussel sprouts

KAFTA MISHWEE \$27 GF DF NF

Minced lamb skewers served with baba ghanouj & fattoush salad

LAMB CUTLETS \$28.5 GF DF NF

Zaatar herb crusted rack of lamb oven baked, served with zuchinni & eggplant stack drizzled in pomegranate molasses

KIBBI NAYI \$28 DF NF

Minced raw lamb & cracked wheat mixed w/ herbs & spices. Served raw w/ fresh mint, pickled veggies, tabouli, chili & pita bread

KIBBI B' SAYNIA \$26 DFO

Meat & cracked wheat shell stuffed with seasoned minced lamb & pine nuts with a side of tabouli & yogurt

BATA B'FARAN \$29.5 NF DF GF

Oven braised duck with fennel, red beans & spinach with pomegranate molasses

SHISH TAWOOK \$26.5 GF NF DFO

Marinated chicken tenderloin skewers w/ garlic, labne, tabouli & potatoes

RIZ A'DJAJ \$22 GF VGO NFO

Basmati rice mixed with seasoned chicken tenderloin, soujuk, pine nuts, coriander, parsley & almond flakes

AHTABOOT \$25 GF DF NF

Grilled zaatar marinated calamari tossed in a rocket, fennel, cucumber, cherry tomato & watermelon salad

SEAFOOD PLATTER \$39 GF DF NF

Grilled marinated prawns, scallops, fish fillet, calamari & crab served with garlic oil & harissa dip

SAMKE HARRA \$28 GF DF NFO

Grilled barramundi fillet dressed with tahini, coriander, tomato, onion, garlic pine nuts & almond flakes

DINNER BANQUET \$45 pp MINIMUM 2 PEOPLE GFO VGO

Tabouli

Hummus, baba ghanouj & labne dips,

Falafel, lamb kibee & samboosik

Vine leaves

Lebanese sausages, kafta, lamb & chicken skewers

Garlic potatoes

Baklava & Lebanese coffee to finish

DIPS

TRIO OF DIPS \$18.5 VG GFO NF

Served with pickled veggies, olives, zaatar bread & pita

Choice of 3 - Beetroot hummus | Baba ghanouj | Hummus | Labne

Harissa | Toum | Spicy capsicum

gf pita add \$2.5

INDIVIDUAL DIPS \$8.5 each Served with pita bread GFO

Beetroot hummus - beetroot & chickpea dip VG GF

Baba ghanouj - smoked eggplant dip VG GF

Hummus - Chickpea dip VG GF

Labne - strained yogurt dip GF

Harissa - yogurt & tomato relish dip GF

Toum - garlic dip VG GF

Spicy capsicum VG GF

gf pita add \$2.5

SALADS

MINT SALAD \$14 GF VG

Fresh mint tossed w/ tomato, spanish onion & cucumber & lemon dressing

FATTOUSH SALAD \$15 GF VG

Lettuce, tomato, cucumber, red capsicum, mint, onion, sumac, lemon, radish & crispy pita bread

TABOULI \$14 GF VG

Parsley, tomato, cucumber, mint, onion, sumac, lemon & olive oil

CHICKPEA FATTEH \$15 NFO VGO

Labne layered with crunchy pita bread, chickpeas, pine nuts & parsley

CAULIFLOWER FATTOUSH SALAD \$17.5 VG GF NF

Marinated cauliflower, tomato, cucumber, red capsicum, spanish onion, mint, parsley, chili, lemon, tahini, paprika & sumac spices

SIDES

ZAATAR CHIPS \$8.5 VG GF

Hand cut chips sprinkled with zaatar

BATATA HARRA \$8.5 VG GF

Marinated with garlic oil, chili & coriander

RICE - \$7 VG GF

Garlic infused rice with pine nuts

GF PITA - \$4 VG GF ZAATAR PIZZA- \$4 VG



SEE PHOTOS OF EVERY DISH!

Go to mryum.com/zeins or scan the QR code with your phone camera